Balinese Fish Curry
with Rice and Crispy Shallots

🕐 25 minutes ⚔️ 2 Servings

There's nothing better than a creamy curry to warm up a winter's night. Brimming with tender fish and veggies and made with a mild Indonesian spice paste, it's perfect for the whole family.

1. Cook rice

Rinse the **rice** until the water runs clear. Put in a small saucepan with **250ml (1 cup) water**, cover and bring to a simmer over medium heat. Reduce the heat to low and cook for 12 mins or until tender and the water is absorbed. Turn off the heat and stand, covered, for at least 5 mins.

2. Prep ingredients

Meanwhile, thinly slice the **zucchini**. Cut the **fish** into 4cm chunks. Heat **1 tbs vegetable oil** in a medium deep frypan over medium heat. Cook the **zucchini**, stirring occasionally, for 3-4 mins until tender. Season with **salt and pepper**.

3. Start curry

Add the **ayam goreng paste** to the zucchini and cook, stirring, for 1 min or until fragrant. Add the **coconut milk** and **180ml (¾ cup) water** and bring to the boil. Reduce the heat to medium and cook, stirring occasionally, for 5 mins.

4. Add fish to curry

Add the **fish** to the curry and cook, stirring occasionally, for a further 5 mins or until the fish is cooked through (see Kitchen 101) and the sauce is slightly thickened. Stir in **2 tsp soy sauce**. Taste, then season with **salt and pepper**. Remove the pan from the heat.

5. Serve up

Divide the **rice** and **fish curry** among bowls, scatter over the **fried shallots** and enjoy!

6. Kitchen 101

Not sure if your fish is cooked through? Simply use a fork or the tip of a knife to take a peek inside the thickest part of the flesh; if it comes apart easily, the fish is cooked.

Questions about the recipe? Customer Service: **02 9056 7570** Email: hi@dinnerly.com.au

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Packed in Australia from at least 20% Australian ingredients